



### JAPANESE CURRY CAULIFLOWER SOUP 10

Age Nasu, Chili Crunch, Mizuna,  
Pickled Shallot, Basil Oil

### BLISTERED SHISHITO PEPPER 14

Kimchi Romesco, Kru Dukkah,  
Roasted Garlic Oil, Micro Greens

### HEIRLOOM TOMATO SALAD 17

Bone Marrow Mousse,  
Basil-Sunflower Pesto,  
Squid Ink Rice Cracker,  
Preserved Lemon,  
Furikake Focaccia

### BLUEFIN TUNA CRUDO\* 27

Kochujan Aioli, Saku Saku,  
Garlic & Yuzu Sauce, Shallot,  
Cucumber, Chili Oil, Shiso Oil,  
Kaiso, Black Lava Salt

### TEMPURA SQUASH BLOSSOMS 18

Grilled Squash Stuffing, Basil,  
Yuzu-Jalapeño Crème Fraîche,  
Blistered Cherry Tomatoes

### MISO YAKI BLACK COD 24

Summer Squash Soubise,  
Pickled Fresno Chile, Fried Leeks,  
Grilled Toy Box Squash, Mint

## NIGIRI SPECIALS

|                                       |             |         |
|---------------------------------------|-------------|---------|
| Akami & Caviar   Bluefin + Caviar*    | Spain       | 13      |
| Anago   Salt Water Conger Eel         | Nagasaki    | 12      |
| Aodai   Blue Snapper*                 | Kanagawa    | 8       |
| Chutoro   Otoro   Kamatoro   Bluefin* | Spain       | 8/10/11 |
| Hirame   Flounder*                    | S. Korea    | 6       |
| Hotate   Fresh Scallop*               | Hokkaido    | 10      |
| Kamasu   Barracuda*                   | Chiba       | 7       |
| King Salmon*                          | New Zealand | 7       |
| Kinmedai   Golden Eye Snapper*        | Chiba       | 8       |
| Kisu   Japanese Whiting*              | Chiba       | 9       |
| Madai   Sea Bream*                    | Ehime       | 7       |
| Managatsuo   Silver Pomfret*          | Yamaguchi   | 10      |
| Saba   Japanese Mackerel*             | Fukuoka     | 6       |
| Shima Aji   Jack Mackerel*            | Ehime       | 6       |
| Shiro Sake   White Salmon*            | Shizuoka    | 9       |
| Sturgeon Trio*                        | California  | 12      |
| Tachiuo   Belt Fish*                  | Chiba       | 10      |
| Tako   Octopus                        | Hyogo       | 6.5     |
| Toro Tataki   Seared Bluefin*         | Spain       | 10      |
| Umimasu   Ocean Trout*                | Scotland    | 7       |
| Uni   Sea Urchin*                     | Hokkaido    | 12      |
| Wagyu   A5 Japanese Beef*             | Kagoshima   | 12      |

## WINE BY THE GLASS FEATURE

|                                                                    |    |
|--------------------------------------------------------------------|----|
| HERRENHOF LAMPRECHT PINOT BLANC 2023                               | 18 |
| White Wine from Styria, Austria -<br>Grapefruit, Salty Lime, Kefir |    |